

Abstract

5 The present invention provides fish having a color, which is the same as that of the freshly caught fish, by effectively preventing the browning or darkening of them. The present invention also provide a food, prepared by mixing raw, small fish such as young sardines with a seasoning such as a paste of seasoned sea-urchin eggs, which food is free of any body dripping and keeps its commercial value for a long period of time. The present invention further provides small fish having a reduced
10 degree of browning or darkening or free from the browning or darkening by treating browned or darkened fish.

15 In the present invention, fish are treated with an aqueous alkali solution and then the aqueous alkali solution attached to the treated fish is washed off or neutralized. Raw, small fish are treated with the aqueous alkali solution, then the aqueous alkali solution attached to the treated fish is washed off or neutralized, and the fish are treated with a seasoning. In addition, browned or darkened small fish are treated with the aqueous alkali solution, then the aqueous alkali solution attached to the treated fish is
20 washed off or neutralized.

ABSTRACT OF THE DISCLOSURE

The present invention relates a method of preventing the browning or darkening in fish ^{so as} ~~seas~~ to provide fish having color which is the same as that of the freshly caught fish.

The present invention also relates to a method of preparing food from such fish.

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